



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-CHARDONNAY 2015

- REGION Maconnais
- VILLAGE Mâcon
- APPELLATION Mâcon-Chardonnay
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

Mâcon has a great reputation for its white wines and Mâcon-Chardonnay is an original expression of Chardonnay. The Chardonnay vines and soil conspire to create the most harmonious of white wines.

Wine tasting

- TASTING NOTE Our Mâcon Chardonnay with its pale yellow color offers a nose of yellow fruits and musky hints. The mouth is round with notes of white fruits. Beautiful freshness and nice length!
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

